

WELCOME

Accompanying you tonight will be

SUZY CASTELLOE

Chef de Cuisine

TAYLOR SHAND

Assistant General Manager

JAY GRIFFIN

Sommelier

PAIGE SYLVESTRE

Assistant Executive Pastry Chef

Renowned for its unparalleled dining experience and warm hospitality, our seasonal menu showcases imaginative dishes that honor the purveyors and makers of the South. An impressive collection of wines combines with nightly live music to deliver an ambiance that is perfectly suited for toasting special occasions. We are thrilled to welcome you.

SMALL BITES

Truffle Caviar Vodka-Lemon Gelée, Cream Cheese, Potato Chips v, gf	50
Yellowfin Tuna Crudo* Scallion Chili Crisp, Yuzu Pearls, Coconut-Lime Vinaigrette gf	25
Imperial Osetra Caviar* Crème Fraîche, Shallots, Toast, Blinis	155

TO BEGIN

Sweet Potato Soup Toasted Rosemary Meringue, Spiced Pecans gf	15
Little Gem Lettuce Green Goddess Dressing, Garden Vegetables v, gf	15
Fall Radish and Pea Panzanella Creamy Parmesan Dressing, Croutons	16
Winter Squash Butternut, Delicata, Maple, Whipped Bulgarian Feta, Pomegranate Pistachio Relish gf	17
Charleston Grill Crab Cake Sauce Vierge, Capers	25
Slow Roasted Pork Belly Roasted Pineapple, Almond Salsa Macha, Red Onion gf	18
Palmetto Squab* Grape-Fig Agrodolce, Caramelized Fennel, Rosemary Jus gf	28
Seared Foie Gras* Caramelized Onion and Spiced Apple, Butter Pecan Crumb, Pickled Shallot	30

FROM OUR WATERS

Local Catch "Frogmore Stew", Baby Potato, Crab, Corn, Andouille gf	45
Local Fish A La Plancha Baby Squash, Cherry Tomato, Harissa	42
Lobster Ricotta Cavatelli Almond Pesto Limone, Gremolata	52

FROM OUR FIELDS

Wild Mushroom Risotto Sherry Emulsion, Pickled Chili Relish gf	48
Colorado Lamb Loin* Miso Honey Delicata Squash, Baby Sweet Potato, Lamb Jus gf	65
Roasted Porcelet* Celery Root Apple Purée, Roasted Chicories, NC BBQ Gastrique	60
Prime Beef Tenderloin* Pomme Purée, Wild Mushrooms, Bacon Lardons, Bourguignon gf	72

TO SHARE

Baby Squash Corn, Tomato, Fresh Herbs v,gf	15
Pomme Purée Lowcountry Creamery Crème Fraîche gf	15
Delicata and Sweet Potato	15

6-Course Chef's Tasting Menu 150

A curated experience of Chef's selections.

Requires full participation

of the table and will accommodate for dietary restrictions.

Limited to parties of 6 or fewer.

Wine Pairing Options: 100 | 200 | 300

Many of our menu items may be prepared as Vegetarian, Vegan or Gluten Free | v - Vegan gf - Gluten Free

Local Seafood is sustainably sourced

*Contains ingredients that are raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, eggs, or unpasteurized milk may increase your risk of foodborne illness. Please consult with your server regarding any allergies or dietary restrictions before ordering.

20% Gratuity will be added to parties of 6 or more

WINE

CHAMPAGNE & SPARKLING WINES

	GLASS	BOTTLE
Sorgente Prosecco Brut Friuli-Venezia Giulia	16	64
Chapuy Blanc de Blancs 'Réserve, Grand Cru' Brut Champagne	29	116
Laherte Frères 'Rosé de Meunier' Extra Brut Champagne	35	140
Krug "Grand Cuvée" Brut Champagne	80	320

WHITE WINES

Listed from Driest to Richest

Scarpetta Pinot Grigio Friuli 2022	15	60
Maison Idiart Sancerre 'NICO' Loire Valley 2023	20	80
Valmiñor Albariño Rias Baixas 2023	17	68
Domaine de la Bergerie Anjou 'Sous la Tonnelle' Loire Valley 2023	19	76
Thévenet & Fils Mâcon Pierreclos Burgundy 2022	16	64
Bitouzet-Prieur Bourgogne Blanc Burgundy 2022	32	128
Freemark Abbey Chardonnay Napa Valley 2022	22	88
Mönchhof Riesling Kabinett 'Ürzig Würzgarten' Mosel 2022	16	64

ROSÉ

Château Trians Côteaux Varois en Provence 2022	16	64
--	----	----

RED WINES

Listed from Lightest to Fullest

Domaine Perroud Brouilly 'Pollen' Beaujolais 2022	16	64
Koehler-Ruprecht Pinot Noir 'Kabinett trocken' Pfalz 2022	19	76
Luli Pinot Noir Santa Lucia Highlands 2022	26	104
Benanti Etna Rosso Sicily 2021	20	80
De Forville Nebbiolo d'Alba 'San Rocco' Piedmont 2021	18	72
Herminia Rioja Crianza 2018	17	68
The Fableist Cabernet Sauvignon '373' Paso Robles 2022	16	64
Marietta Armé Cabernet Blend, McDowell Valley 2021	25	99

"BUCKET LIST" SELECTIONS

Using Argon Gas Preservation

Trimbach Riesling 'Frédéric Emile' Alsace 2016	52	209
Domaine du Collier Saumur Blanc Loire Valley 2018	32	125
Chapelle de Blagny Puligny-Montrachet 'Hameau de Blagny 1er Cru' Burgundy 2020	59	236
Paolo Bea Arboreus Umbria 2016	43	169
Charles Père et Fille Volnay 1er Cru "Les Fremiets" Burgundy 2021	45	179
Domaine des Lambrays Clos des Lambrays 'Grand Cru' Burgundy 2015	125	500
Cocito Barbaresco Baluchin 'Riserva' Piedmont 2015	49	196
Domaine Bois de Boursan Châteauneuf-du-Pape 'Cuvée Felix' Rhone Valley 2016	45	349
Les Forts de Latour Pauillac Bordeaux 2004	150	600
Continuum Proprietary Red 'Sage Mountain Vineyard' Napa Valley 2016	100	400
Andrew Geoffrey Cabernet Sauvignon 'Diamond Mountain District' Napa Valley 2008	54	216

SPECIALTY COCKTAILS

STRAWBERRY FIELDS 18

Botanist Gin, Strawberry Infused Bitter Bianco, Cocchi Americano

A Light and Bright Strawberry Negroni

IPANEMA 17

Leblon Cachaça, Velvet Falernum, Lime

A Brazilian Twist on a Daiquiri

ANCHO LIBRE 19

Lalo Tequila, Ancho Reyes, Pineapple, Jalapeño

Pineapple/Pepper Margarita with Guajillo Chile Tajin Rim

THE COMPASS 18

Woodford Reserve, Cynar Amaro

Crème de Banana, Walnut Bitters, Madeira

Walnut-Banana Bread for a Whiskey

Lover's Journey Across the Atlantic

FRENCH QUARTER 18

Old Overholt Rye, Cocchi Americano,

Pierre Ferrand Cognac, Nardini Amaro

A Globally Inspired Vieux Carre

THE DAHLIA 17

Chinola Passionfruit, Braulio, Campari, Lemon

Summery, Bitter Apertif that Touches all Senses

ZERO PROOF

Elderflower Rosé Spritz 12

Leitz "Eins Zwei Zero" NA Riesling, Pomegranate

Nikolaihof Holunderblüten Syrup

Ben's Friends 6

Ginger Beer, Jalapeño, Lime

The Blueberry Shrub 9

Hickory Bluff Farm Blueberry Shrub, Mint, Lemon, Soda

BEER & CIDER

BELL'S 8

Two Hearted Ale

(MI) | American IPA | 7.0%

COAST 8

HopArt IPA

(SC) | American IPA | 7.7%

DUVEL 9

(BEL) | Belgian Golden Ale | 8.5%

EDMUND'S OAST BREWING CO. 8

Something Cold

(SC) | Blonde Ale | 5.0% (16 oz)

EVIL TWIN 13

Imperial Biscotti Break

(NY) | Imperial Stout | 11.5% (16 oz)

FROTHY BEARD 8

Tides

(SC) | Irish Red Ale | 6.2%

LEFT HAND 8

Nitro Milk Stout

(CO) | American Stout | 6.0%

MUNKLE 8

Brugge City Brune

(SC) | Belgian Brown Ale | 6.2%

TILQUIN 19

Gueuze Tilquin à l'Ancienne

(BEL) | Sour Lambic Ale | 6.4%

WESTBROOK 8

White Thai

(SC) | Belgian Witbier | 5.0%

WÖLFFER 8

No. 139 Rosé Cider

(NY) | Dry Rosé Cider | 6.9%